



The entrance of the Greenfields factory

Information

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Sustainable Tilapia



The natural range of the Nile tilapia (*Oreochromis niloticus*) includes the Nile basin and the Rift Valley lakes. Lake Albert, Lake Kyoga and Lake Victoria are the major sources of tilapia in Uganda. Tilapia has become a popular fish-farm species because of its fast growth. In Uganda all tilapia comes from wild catch. Tilapia is an omnivorous fish, feeding mainly on algae and organic material.

Nile Tilapia

Greenfields

Greenfields (Uganda) Ltd is a processor of Nile perch and tilapia. Chilled and/or frozen products are exported to the USA, the EU and Japan. Greenfields was the very first fish processor in Uganda. Right from its start in 1989, Greenfields emphasised product quality and safety. Since 1997 the company fully adheres to EU standards. In 2003 Greenfields got the ISO 9001:2000 certification. Greenfields employs over 200 people and has a production capacity of 40 tons per day.



The products

Greenfields can deliver the following product range:



Tilapia fillets

- Skinless fillets
- Skin-on fillets
- Headless gutted (H&G)
- Whole gutted
- Portions and steaks of different grades
- Kosher fillets.

Fillets are produced according to customer's specifications with regard to trimming, with or without pinbone, etc. All products can be purchased in chilled or frozen form. Frozen products (-18°C) are delivered in 5kg (IQF) or 6kg (plate frozen) boxes in such a way that fillets can be taken out one by one. The size of the Tilapia fillets ranges from 120 to 500 grams.



*Box with
Tilapia fillets*

Working towards certified sustainable fish

Although there is some organically farmed salmon and trout on the EU market, the share of fish in the organic food basket is still minimal. Certification of fish from wild catch is limited to only a few fish stocks that recently received the MSC (Marine Stewardship Council) label. In the tropics no fish stocks have yet been certified as 'organic' or 'sustainable'.



*In Uganda there is only small
scale fishery*

Greenfields has now committed itself to try to get the first certified sustainable fish from Africa. This project started in November 2003. The EPOPA programme (Export Promotion of Organic Products from Africa), funded by SIDA (Swedish International Development

Cooperation Agency) and managed by

Agro Eco (The Netherlands) and Grolink (Sweden) will provide Greenfields with expertise in the field of certification, building the organic food chain and assistance in marketing.

The Bugoigo landing site of Lake Albert has been selected as the first site to deliver fish for the 'sustainable fish chain'. Like in the rest of Uganda, the Bugoigo fishery is based on a large number of small fishing boats. Improved fishing and storage (cooling) methods will be propagated first. subsequently we will work on certification of the fishery, which is expected to take place at the end of 2005.